

Students grade Dobbins

by Kristie L. Guldner
Collegian Staff

Dobbins Dining Hall, which underwent major renovations during the past six months, is scheduled to be completely done by October 1st, manager of Housing and Food Services James Bowen said.

However, before it has even been completed, some students have found problems with it.

One of the biggest problems students have is with the structure of the lines for hot foods.

As a resident of the suites, Karen Maruschak (sophomore - psychology major) has a problem with the new entrance to Dobbins.

"It is confusing because I come in from the suite line. If there is a line at the hot foods, I don't know if I should go to the back or what," Maruschak said.

Mellie Sanchez (junior-business, liberal arts, and sciences) came up with an idea of how to fix the line problems.

"They should have two different lines coming in two different directions for the entrees," Sanchez said.

In response to student complaints, Bowen said the problem is that students don't use the other food areas first.



Jeff Zimmerman/Contributing Photographer

There she was just wokkin' down the street.: Yet another Behrend student uses the wok in the Dobbins food court.

"Students don't have to go to the hot foods area first," Bowen said. "They could go to the deli, pizza, the grill, or wherever."

Other complaints deal with less than sanitary conditions.

DaLaina Mason (sophomore - nursing) said the condiment area is an example of an unsanitary condition.

"They need to have catsup and mustard plastic bottles at each

table," Mason said. "Right now it is unsanitary."

As a rebuttal, Bowen responded, "It is a refrigerated condiment bar. Students must be aware of this."

Bowen suggested that students can help by cleaning up after themselves.

"They could help by cleaning up the spilled condiments," Bowen said.

Ross Trax (sophomore - division of undergraduate studies) said he has trouble getting to the ice cream.

"You have to crawl into the freezer to get any ice cream," Trax said.

Bowen agrees that there is a problem with the ice cream area.

"The sneeze guard is a little too long," Bowen said. "We don't know what we are going to

do to correct that, but we are trying to decide how to better the situation."

DaLaina Mason also said the area for students to put their finished trays is inadequate.

"They need a bigger dish window and they need more help," Mason said.

Bowen said this problem stems from the rush of students at opening times and at the end of late afternoon classes.

"A lot of those problems have been around from the very beginning," Bowen said. "We now have enough help who can clear the trays, but at certain times it still gets backed up. Two such times are when class lets out and at all opening times."

Bowen said that students could help the flow by putting their paper in the trash and their silverware in the designated spot.

The wok section, located between the hot foods and pizza, will be ready when the rest of the equipment comes in Bowen said.

"When we get the rest of our equipment in, it (the wok) will be open three nights a week with chicken one night, seafood another, and red meat the third night," Bowen said. "If students like it, the wok could go five days a week."

"It's not a plastics lab."

by Rob Moffett
Collegian Staff

"It's not a plastics lab," said John Grode, Assistant Director of the School of Engineering and Engineering Technology (SEET).

The generic term for the building is the SEET Laboratory Complex. Its 52,000 square feet will be "dedicated space for engineering and engineering technology," Grode said.

The space will include a new home for the School of Engineering and Engineering Technology, faculty offices, laboratory space, and some research areas.

Grode said, "the day we move in, the building will be filled...but it will help relieve us of the current cramped conditions...the new plastics lab facilities are larger than the

existing one."

The approximately \$6 million building will be finished some time in early 1994, and fully operational for the fall '94 semester. SEET is anticipating moving in over Spring Break.

Part of the \$6 million came from Cleveland businessman Richard J. Fasenmyer, chairman and CEO of RJF International Corp., Fairlawn, Ohio.

An Erie native, Fasenmyer attended Penn State-Erie from 1965 until 1967 before graduating from the University Park campus.

Fasenmyer donated \$1 million for underwriting construction of the new plastics building. He gave the money at a dinner in his honor on Wednesday night.

Fasenmyer said the money is important in forging a link between business and education.



Darren Schilberg/Collegian Photographer

Boom! (Shake The Room!): In a few months, the newly constructed Plastics Laboratory Complex will be complete. In a ceremony and dinner Wednesday, Penn State Behrend's faculty, staff, administration, and students displayed their appreciation for the \$1,000,000 donation given by Richard J. Fasenmyer, chairman and Chief Executive Officer of the RJF International Corporation in Fairlawn, Ohio.

"To me, we absolutely need the cooperation between education and business," Fasenmyer said. "The University gets a better educational program, while businesses get more well-rounded, better quality employees."

He believes better facilities

will yield a better prepared worker.

"I hope that more equipment will give them the opportunity to encounter more real world situations," Fasenmyer said.

The School of Engineering and Engineering Technology Laboratory Complex was financed

majority of which came from the plastics industry."

without any help from the state.

Grode said, "the University put up some seed money, but Dean Lilley had to raise more, the